



Colourful Birthday Cake

In honour of 20 years of Deleukstetaartenshop, @from.cup.to.cake made this beautiful, colourful birthday cake! The cake is decorated with cheerful buttercream swipes in various colours along the sides. A festive eye-catcher for any birthday!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe

500 g

F10100

€4.95



FunCakes Mix for Swiss Meringue

Buttercream 400 g

F10145

€5.19



Wilton Icing Color - Ivory - 28g

04-0-0040

€2.59



Wilton Icing Color - Pink - 28g

04-0-0033

€2.59



Wilton Icing Color - Rose - 28g

04-0-0043

€2.59



Wilton Icing Color - Sky Blue - 28g

04-0-0045

€2.59



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136

€6.85



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133

€5.95



Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm

03-0-0035

€9.65



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129

€4.15



Scrapcooking Long Twisted Pastel Candles 12 cm pk/12

SC0358

€7.55

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Mix for Swiss Meringue Buttercream 200 g
- Wilton Icing Color - Ivory
- Wilton Icing Color - Pink
- Wilton Icing Color - Rose
- Wilton Icing Color - Sky Blue
- 5 eggs (250 g)
- 33 + 140 ml water
- 440 g butter

Supplies

- 2x Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Scrapcooking Long Twisted Pastel Candles 12 cm pk/12

Step 1: Make the sponge cakes

Preheat the oven to 180°C (160°C for a convection oven), grease the baking pan with baking spray, and line the pan with a strip of parchment paper. Prepare 330 grams of FunCakes Sponge Cake according to the instructions on the package. Pour the batter into the baking pan and bake the sponge for about 30-35 minutes until done. Immediately after baking, turn the cake out onto a cooling rack to cool (remove the parchment paper).

Step 2: Prepare the Buttercream

Prepare 200 grams of FunCakes Swiss Meringue Buttercream Mix according to the instructions on the package.

Step 3: Fill and Frost

Slice the sponge cake into two layers using a cake saw, and fill the layers with buttercream. Divide the remaining buttercream into 4 portions in separate bowls, adding one of the Wilton Icing Colors to each portion. Mix the buttercreams well, so the colours are distinct and visible.

Step 4: Decorate the cake

Dip a spatula into the buttercream and create small swipes along the side of the cake. Do this around the entire side of the cake, alternating the colors. Once the cake is fully decorated, place the candle(s) on top.

Step 5: Enjoy the Delicious Birthday Cake!

This recipe is made possible by Sintia Tibosch.